

Long Ago in Los Angeles

By Jean Barrett

Imagine: You move to a new country and start a perfectly legal business. Things are going well. But almost immediately, the government passes a law banning your product.

That happened to Santo Cambianica, founder of San Antonio Winery. Cambianica traveled to the U.S. from Lombardy, Italy in 1912, settling in a community of fellow Italian immigrants in what is now downtown Los Angeles near the L.A. River. Within a few years the enterprising Cambianica bought land along Lamar Street with the intention of starting a winery. In 1917 he moved a railroad boxcar to the site and opened the San Antonio Winery, named after his patron saint. The winery's rustic reds in the Old World style were an immediate hit with the local Italian community.

But trouble was on the horizon. In the early years of the last century, the temperance movement, spearheaded by groups such as the Anti-Saloon League, blamed many of America's ills on alcohol. One by one, states passed laws banning liquor. The First World War gave momentum to the prohibitionists, while the voices of European immigrants, who had long enjoyed wine in moderation with meals, went unheard. In 1920, the Eighteenth Amendment to the Constitution and the Volstead National Prohibition Act were passed, officially banning the production or sale of alcohol in the United States. The U.S. was officially "dry."

Prohibition, which lasted 13 years, decimated the California wine industry. Hundreds of wineries up and down the state closed their doors forever. But Santo Cambianica was undeterred. A key exception to the Prohibition regulations was sacramental wine, which could still be produced for and used in church services. Cambianica used his close connections with the Italian-American community to arrange a contract to supply altar wine to the Church. During Prohibition, while the U.S. wine industry languished, tiny San Antonio Winery grew from 2,000 cases annually to 25,000 cases.

When Prohibition was finally repealed in 1933, San Antonio Winery was poised for further growth. Indeed, there was such demand for San Antonio wine that in 1938 Cambianica asked his young nephew, Stefano Riboli, to come to America from Italy to work in the business. When Stefano met and married Maddalena Satragini in 1946, a great entrepreneurial team was born. During the postwar years, the Ribolis presided over the growth of San Antonio to several hundred thousand cases annually.



*Santo Cambianica
Founder*

Today, the third and fourth generations of the Riboli family run the business, although Stefano and Maddalena still work at the winery and its Maddalena Restaurant every day. The winery has diversified into several lines of premium California varietals from the state's top growing areas, which consistently win awards at wine competitions and accolades from critics.

True to our roots, sacramental wine still accounts for a significant part of San Antonio's business. We are proud to be the largest producer of sacramental wines in the country. Special bottlings of our wine may be purchased at the new Cathedral of our Lady of the Angels, which rises downtown next to the Hollywood Freeway.

This December marks the 60th anniversary of the Repeal of Prohibition. In honor of the occasion, the Riboli family and all of our employees invite you to enjoy your favorite wine responsibly.

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EVENTS CALENDAR

Los Angeles Winery

Please RSVP with Michael,
Lenny, Rob or Elia.

wineshop@sanantoniowinery.com
323-223-1401 x71

"Wine 101"

Introduction to Wine

Sunday - January 11, 2004

12:00 - 3:00 P.M.

\$45.00 per Person - Lunch included

"Understanding Classic Grape Varieties"

Saturday - January 31, 2004

12:00 - 3:00 P.M.

\$55.00 per Person - Lunch included

How to Get the Wine You Want

Sunday - February 22, 2004

12:00 - 3:00 P.M.

\$55.00 per Person - Lunch included

"Brown Bag Tasting"

Blind Tasting of California Red Wines

Saturday - March 28, 2004

12:00 - 3:00 P.M.

\$60.00 per Person - Lunch included

Ontario Wine Shop

Please RSVP with Michael Papalia

ontario@sanantoniowinery.com

909-947-3995

"Wine 101"

Introduction to Wine

Saturday - January 10, 2004

12:00 - 3:00 P.M.

\$45.00 per Person - Lunch included

"Understanding Classic Grape Varieties"

Saturday - February 21, 2004

12:00 - 3:00 P.M.

\$55.00 per Person - Lunch included

How to Get the Wine You Want

Sunday - March 20, 2004

12:00 - 3:00 P.M.

\$55.00 per Person - Lunch included

Tuscany's Renaissance Wines

by Michael Papalia

Historically Italian wines have often been taken for granted, perhaps because the Italians produce so much. Italy produces and exports more wine than any other country in the world. At one time, it may have been true that Italians hoarded their best wines for themselves, and exported everything else they didn't want to drink. This fostered a reputation in the United States for abundant, inexpensive earthy red table wines marketed in economy-sized straw Chianti bottles. These wines were often associated with simple, rustic Italian food, red checkered tablecloths, and a certain bohemian European lifestyle - Something with which to wash down your food. At best, Italian wines were considered unpretentious.

However true these perceptions may have been in the past, they are simply not valid today. Although Italy has always produced some truly great wines, (Barolo, Barbaresco, and Brunello di Montalcino) they seldom have received the accolades of their French counterparts - until now. Over the past few decades, quality levels have inched higher and higher. The DOC and DOCG classifications, designed to protect the authenticity of the wines from each region, have standardized quality and style, improving traditional wines. (Stipulating the specific grapes allowed to be used in each area, insuring the wines are aged for a certain length of time, and so forth.)

Recent experimentation with new emerging styles, non-traditional grapes and modern winemaking techniques have produced world-class wines. (Super-Tuscans) Today, Italian wines are known as much for their quality as for their quantity. They also produce more than one thousand different types of wine, most at affordable prices, more than any other wine country. Also, availability has never been broader. Italy is still the most interesting wine country on earth.

Tuscany is at the heart of this "re-birth" or Renaissance of Italian wine. Each time I uncork a bottle of Chianti Classico, a "Super-Tuscan," or even better, Brunello di Montalcino, I'm reminded of Tuscany. The wine is inseparable from its place of origin, representing four thousand years of winemaking history in a bottle. I pour wine in a glass - take a few sips - concentrated complex aromas and flavors of black licorice, black cherry, casis, raspberry, spicy oak, tobacco and chocolate, etc. Suddenly I'm standing on the terrace of the Piazzale Michelangelo overlooking the ancient city of Florence, overwhelmed by the majestic grandeur of the city skyline, dominated by the Doumo, seemingly untouched by time. The city appears unchanged, as it was in the fifteenth and sixteenth centuries, during the High Renaissance. The city itself is inundated with hundreds of artistic and cultural treasures: Michelangelo's David in the Galleria dell'Accademia, Botticelli's La Primavera and Birth of Venus in the Galleria degli Uffizi, Ghiberti's Porta del Paradiso, Santa Croce Basilica, and the Ponte Vecchio, among others. Florence is the quintessential Renaissance City. There is no better place to soak up a little Italian culture, have a glass of wine, and enjoy "La Dolce Vita."

Since most of us will not be able to spend the Holidays along the Arno River in Florence these are my recommendations of great Red Wines to make all of us experience the Italian way of life:

Tuscan Wines

Monte Antico Toscana 2001	Best Buy	Wine Spectator 88 points	\$9.95
Casa Alle Vacche Chianti Colli Senesi 2002			\$13.95
San Felice Chianti Classico 2000	Great value		\$10.95
San Felice Chianti Classico Riserva "IL Grigio" 1999			\$16.95
La Braccasca Vino Nobile di Montepulciano 1999			\$24.95
Frescobaldi-Mondavi Lucente, Toscana 1999			\$24.95
Campogiovanni Brunello di Montalcino 1998			\$45.00
San Felice Vin Santo del Chianti Classico 1997	.375ml		\$16.95

Online Shopping - Its Here!!

Our online store is now up and running. If you are looking to ship our wines as gifts this holiday season we make it easy. Go to www.sanantoniowinery.com under Online Store and fill your shopping cart with our award winning wines, gift cards and gourmet wine baskets. Approximately 20 states can accept wine deliveries. These States are conveniently listed for you on our online wine store. Questions about shipping please call (888) 223-1401 extension 13



Vineyard News: Harvest Update 2003

By Anthony Riboli

Greetings from the vineyards! As I'm writing this article in late September, the harvest is in full swing. 2003 began with a very cool spring, and many winemakers were predicting a late harvest. However, warm weather was plentiful throughout the summer, including some "hot spikes." These peaks of hot weather offset the cool spring and allowed the grapes to mature more quickly. Overall, the harvest will not be much later than average.

Our winery's harvest officially began on August 21 with Sauvignon Blanc from Paso Robles. This date is earlier than average due to the crop's size being quite small. Mother nature gave us many small grape clusters that were very light in weight. This small crop, however, is offset by the recently fermented wine that has concentrated flavors and aromas. Bigger is not always better in grape world.

September continued as a very busy month. We harvested Muscat Canelli, Merlot, and even a small amount of Cabernet Sauvignon from Paso Robles. From our estate vineyards in Monterey, we picked Pinot Noir and Pinot Grigio. We will start to harvest Monterey Chardonnay at the beginning of October. During October, we will also pick Syrah and Petite Sirah from Paso Robles. In mid to late October, we will harvest Cabernet Sauvignon from our estate vineyard in Rutherford, Napa Valley. This is normally one of the last vineyards that we pick. Our vineyard's site gives the grapes lots of "hang time." This results in more complex flavors and aromas in the wine.

Well, I'm heading back to the vineyards to keep the harvest moving along. It looks like 2003 should be another great vintage in California. I'll be back in our next newsletter, but please send any questions to wineshop@sanantoniowinery.com.

Holiday Wines & Spirits

Get into the Holiday spirit with these extraordinary wines.

Capetta Asti Spumante

We are proud to offer this elegant Asti Spumante for your enjoyment. It's light and refreshing muscat flavor makes a perfect aperitif for all occasions. We recommend serving Asti Spumante chilled as a wonderful accompaniment with fresh fruit and desserts...\$7.95

Rumball Sparkling Shiraz Coonawarra Cuvee

This uniquely Australian style wine is made in the traditional methode champenoise from grapes grown in South Australia's famous coonawarra region. An elegant wine with Shiraz fruit flavours, soft oak and the essence of chocolate. I recommend this wine for all special occasions... \$21.95

Bollinger Brut Champagne Grande Annee 1996

A glorious 1996, full-bodied and powerful. Complex nose of grains, ginger and baking bread turns to honey, citrus and nuts on the palate. Very firmly structured and intense, followed by a long nutty aftertaste. A Champagne for food. Superb...Wine Spectator 95 points...\$74.95

Pear Williams/Poire Prisoniere

The pear is painstakingly grown in the bottle, which is then filled with pear liqueur. Excellent served as dessert, poured over fresh fruits, pineapple, pink grapefruit, or even pear. Massenez Poire Williams (Pear in bottle) 750ml... \$49.95



Happy Holidays from our Wine Staff

Crème Liqueurs

Use of these liqueurs in cocktail mixing is limitless. Kir Royale - Red fruit liqueurs, such as cassis or framboise, are marvelous added in small quantities by the teaspoon to a glass of Champagne or sparkling wine.

Massenez Crème de Cassis (black currant liqueur)

Massenez Crème de Framboise (raspberry liqueur)

Massenez Crème de Pêche (Peach liqueur)

375ML...\$12.95 each

Biegler Muller Riesling Eiswein, Rheinhessen 1998

Ice Wine is literally made from overly ripe, naturally frozen grapes. The sugar and the water separate, leaving very sweet, concentrated juice. After fermentation, you have one of the most remarkably rich, sweet, intense, ageable dessert wines in the world...Nectar from the gods...375ml...\$29.95

SAN
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Chef Piero Biondi Chicken in Orange Marmalade Sauce

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SEASONAL RECIPE

Chef Piero Biondi is a dear friend of our family and an accomplished 4 star chef who has prepared his award-winning regional Italian cuisine in the premier Italian restaurants of Washington D.C.

Serve over your favorite pasta or accompanied by a medley of seasonal vegetables.

We recommend serving Maddalena Sauvignon Blanc, Paso Robles, 2002 with this delicious dish.

10 Pieces Chicken, skinless
2 Cups. San Antonio Maderia Wine
1 1/2 Cups. Orange Marmalade
3 tblsp. Cream Cheese, softened
5 tblsp. Olive Oil

1. In a large skillet add olive oil. Season the chicken with kosher salt and pepper and place chicken in skillet.
2. Sear chicken until golden all over, then place chicken in baking dish.
3. Remove any fat from skillet, then add wine, cook over medium heat stir and deglaze pan for 2 minutes.
4. Add remaining ingredients, stir until cheese is completely smooth, then spoon sauce over chicken in pan.
5. Cover pan with foil and bake at 375° for 25 to 30 minutes checking it once or twice

